

		LycoRed Bio Ltd. Yavne Technology Park P.O. Box 344, Yavne 81103, Israel Tel: 972 8 9420930, Fax: 972 8 9420928 <a href="mailto:info@lycored.com">info@lycored.com</a> <a href="http://www.lycored.com">www.lycored.com</a>	
Subject:	DATA SHEET	Version: 09	Date: November 2005
Product:	<b>AsparCote® 50</b>		

Catalogue No. 19100

Description: **AsparCote 50®** is a microencapsulated Aspartame. It is a fine, free flowing powder where the crystals of Aspartame are coated with hydrogenated vegetable oil that has a melting point of ~ 85°C.

Specifications:

Appearance:	fine, white to off-white free flowing powder.
Particle size:	50-1000 µ (300–18 mesh)
Loss on drying:	max 4%
Aspartame content	48% min (480 mg/g)
Taste:	very faintly sweet
Bulk density:	~ 0.44 g/ml

Stability and Storage: Upon storage in a dry place at room temperature this material will keep its properties for at least four years.

Packing: As required by customer. Preferably 20 or 25 kg rectangular carton.

Applications: Dairy products such as yogurt, fruit yogurt, chocolate milk, milk dessert, non-transparent drinks and any foods that require heating up to a temperature of ~ 70°C during production.

Processing: The material should be used as powder. It can be dispersed in water. A heating step in the final stage of production is needed in order to open up the capsules and release the Aspartame to sweeten the product.  
The material should not be crushed or milled before or during processing as it might break the microcapsules.

Regulation: All ingredients are Kosher food quality materials and are approved by USA FDA and European authorities.

Safety: This product is safe for intended use. Avoid inhalation of dust or contact with eyes and mucous membranes by applying suitable protective measures and personal hygiene.